

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	DECK 5 - MAIN GALLEY BUFFET STATION	20	0	No	
	CORROSION WAS NOTED ON THE BOWL CHOPPER BLADE.				
	➤ Chopper blade was cleaned and sanitized. Corrosion removed.				
2	DECK 5 - MAIN GALLEY DISHWASH	33	0	No	
	CORROSION WAS NOTED ON THE DECKHEAD ABOVE THE DISHWASH MACHINE.				
	➤ The deckhead was clean and sanitized. Corrosion removed.				
3	CAFÉ PROMANADE PANTRY	20	0	No	
	PEELING SEALANT WAS NOTED INSIDE THE ICE CRUSHER.				
	➤ Sealant was replaced.				
	➤ Please note – all peeling sealant has been replaced. Additionally a sealant (Devcon) has been ordered which is more durable and meets USPH standards.				
4	ICE MACHINES GENERAL	21	1	No	
	PEELING SEALANT WAS NOTED ON THE ICE MACHINES BETWEEN THE UPPER AND LOWER COMPARTMENTS IN THE CAFÉ PROMANADE PANTRY AND IN THE DECK 4 MAIN GALLEY.				
	➤ Sealant was replaced.				
5	ICE MACHINES GENERAL	27	0	No	
	THE SEALANT ON THE ICE MACHINES IN THE CAFÉ PROMANADE PANTRY AND DECK 4 MAIN GALLEY WAS SOILED WITH MILDEW.				
	➤ Sealant was replaced.				
6	GALLEYS GENERAL	21	1	No	
	PEELING SEALANT WAS NOTED ON THE NON-FOOD CONTACT SURFACES OF EQUIPMENT AND HOODS ABOVE EQUIPMENT THROUGHOUT THE MAIN GALLEYS.				
	➤ Sealant was replaced.				
7	DECK 4 - MAIN GALLEY	16	0	Yes	
	THE BLAST CHILLER LOG INDICATED THAT ON 3/30, DICED VEGETABLES WERE PLACED IN THE BLAST CHILLER AT 1:00 PM AT 182°F AND AT 3:00 PM THE TEMPERATURE WAS MEASURED AT 74°F.				
	➤ Proper blast chill logging procedures have been reviewed with all relevant galley personnel. Supervisors have been assigned to follow up to ensure compliance.				
8	DECK 4 - MAIN GALLEY BAKERY	20	0	No	
	THE DOUGH ROLLER COVER WAS FRAYED AND NOT EASY TO CLEAN DUE TO CUTS IN THE CLOTH.				
	➤ A new dough roller cover has been ordered.				
9	DECK 3 - MAIN GALLEY HOT LINE	19	2	No	
	POACHED EGGS WERE BEING COOLED IN AN ICE BATH IN A PAN THAT DID NOT ALLOW THE MELTED ICE TO DRAIN.				
	➤ Corrected during inspection. Eggs were placed in a perforated pan.				
10	DECK 3 - MAIN GALLEY PASTRY	19	2	No	
	THE TOP TRAYS OF TWO RACKS OF SUGAR COATED SOUFFLE CUPS WERE STORED UNPROTECTED.				
	➤ Corrected during inspection and correct procedures reviewed with pastry team.				
11	DECK 3 - MAIN GALLEY PASTRY	21	1	No	
	A ROLL OF ALUMINUM FOIL WAS STORED IN A CARDBOARD BOX IN THE DRY STORES WALK-IN.				
	➤ Corrected during inspection and correct storage procedures reviewed with pastry team.				
12	DECK 3 - MAIN GALLEY PASTRY	27	0	No	
	THE CARDBOARD BOX THAT THE ALUMINUM FOIL WAS STORED IN WAS SOILED.				
	➤ Corrected during inspection.				

13	PROVISIONS	19	2	No
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HEAVY ICE BUILDUP WAS NOTED ON A BOX OF RAINBOW TROUT FILLETS STORED UNDER THE CONDENSING UNIT IN THE FROZEN FISH WALK-IN.

➤ Provisions team has been instructed not to store any items under the condensing units.

14	PROVISIONS	19	2	No
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A LARGE HOLE WAS NOTED IN A BAG OF FLOUR STORED ON TOP OF A PALLET IN THE CORRIDOR OF THE DRY STORES AREA ON DECK 1.

➤ A forklift punctured this during loading. Provisions team has been instructed to immediately remove any damaged items.

15	LIDO, SPECIALITY & JONNY ROCKET FOOD SER	21	1	No
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THE VENTILATION HOODS ABOVE THE GRILLS AND FRENCH FRYER AREAS WERE SEALED WITH A SOFT SEALANT THAT WAS PEELING.

➤ Sealant was replaced.

16	LIDO, SPECIALITY & JONNY ROCKETS VENT	37	0	No
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THE VENTILATION HOOD LIP WAS SOILED WITH A GREASEY RESIDE IN THE LIDO GALLERY, THE SPECIALITY RESTURANT AND JONNY ROCKET'S GRILL AREA.

➤ Cleaned and sanitized.

17	LIDO BUFFET	19	2	No
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ROLLS AND BROWN SUGAR WERE NOT ADEQUATELY PROTECTED BENEATH THE SNEEZE SHIELD.

➤ Corrected. Sneeze guard height was adjusted per USPH standards.

18	JONNY ROCKETS RESTAURANT	21	1	No
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THE PIPES WITHIN THE TECHNICAL SPACES WERE WRAPPED WITH A FOAM WRAP AND WERE NOT EASY TO CLEAN.

➤ Cleaned and sanitized.

19	JONNY ROCKETS RESTAURANT	27	0	No
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SLIMY MOLD WAS GROWING ON THE FOAM WRAPPED PIPES WITHIN THE TECHNICAL AREAS BENEATH THE SERVICE COUNTER

➤ Cleaned and sanitized.

20	POOLS & SPAS	10	0	No
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THE CHLORINE TEST KIT FOR THE POOLS AND SPAS WAS NOT WORKING ADEQUATELY OR THE WRONG REAGENT WAS USED. TWO HACH TEST KITS WERE ORDERED THREE WEEKS AGO. LAST WEEK ONE WAS RECEIVED BUT COUD NOT BE CALIBRATED SO IT WAS RETURNED. RECOMMEND THAT A WORKING TEST KIT BE OBTAINED WITH A BACK UP TEST KIT AND THAT STAFF BE ADEQUATELY TRAINED TO USE THE EQUIPMENT.

➤ Chlorine test kits have been ordered.

22	CORRECTIVE ACTION STATEMENT	*	0	No
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: ADVENTURE OF THE SEA S - CAS - [INSERT INSPECTION DATE 04/03/2003] .